

# 'TRINDERS' CABERNET MERLOT 2017



BALANCED  
ROUNDED  
GENEROUS



The Trinders Vineyard was established in 1988 and named after a local school, the first in the Margaret River region. Cape Mentelle has developed an international reputation for these varieties that are perfectly suited to the climate and soils of Margaret River.

This blend seeks to capture the depth and structure of cabernet sauvignon with the dark fruit and plush flavours of merlot; small amounts of shiraz and cabernet franc complement the blend for a well-rounded, rich style with exquisite balance.

**CAPE  
MENTELLE**  
MARGARET RIVER

# CAPE MENTELLE

MARGARET RIVER

“Cabernet Merlot is a wine for unwinding. Generous and unpretentious with enough complexity & character to keep you interested.”

– Frédérique Perrin, Cape Mentelle Technical Director

## ‘TRINDERS’ CABERNET MERLOT 2017



### TASTING NOTE

#### APPEARANCE

Deep garnet with dark cherry edges.

#### NOSE

The aromatics are dark and brooding; intense blackberry fruit, black currant and rose petal are met with forest bramble, tobacco and hints of smoked charcuterie. Finer nuances of raspeberry cane, wild plum and dark chocolate meld with dried herbal notes and hints of cinnamon and nutmeg.

#### PALATE

The palate bursts with fresh forest berry fruits of blueberry, blackberry and cassis giving a full and fleshy mouthfeel. This well balanced and seamless wine displays wonderful savoury notes of cedar and cinnamon fanning out to a supple and silky texture.

#### FOOD PAIRING

We suggest highlighting the savoury complexity of this wine by matching it with lamb shank slow cooked with morel mushrooms, a kangaroo fillet with grilled corn and potato au gratin, or a simple roasted vegetable tomato pasta sauce with freshly rolled gnocchi garnished with parsley and Calabrian chilli.

### CONSUMPTION NOTE

#### CELLARING

Ready for enjoyment in its youth, this wine can also be cellared for 15 years and beyond.

#### BLEND

Cabernet Sauvignon 58%, Merlot 36%, Cabernet Franc 6%.

#### ANALYSIS

14% alcohol, 5.6 g/l total acidity, 3.64 pH.

### WINEMAKING NOTE

#### VINEYARD

The fruit comes from our Wallcliffe, Trinders and Crossroads vineyards. The typical soils of these vineyards are geologically ancient, free draining sandy loams with a high percentage of lateritic gravel. The vines are now fully dry grown and, early in the season, manually thinned and leafed to expose the fruit. Picking decisions are made by taste only; picking is by hand in small batches with lot sizes determined by vine vigour and ripeness within blocks.

#### THE SEASON

The preceding winter gave healthy rains, replenishing soil moisture levels which led into a milder spring with higher than average rainfall. Flowering in all varieties was delayed by 10 days compared to the 2016 season, with wonderful sunshine giving excellent set (fruitful flowers into berries) and thus great crop potential across all varieties. With a mild summer, punctuated by only a few hot days (over 30C), veraison (colouring and softening of berries) in early February came three weeks later than 2016 (mid January) giving one of the latest yet highest quality vintages on record.

#### WINEMAKING

The fruit is 100% destemmed and lightly crushed to a combination of open and closed fermenters of between 120kg to 2.5 tonne capacity. The ferments proceed with wild yeast and operations are decided day by day without recipe to optimize potential and complexity. Post fermentation macerations are long- up to 120 days- to develop silky tannin structures before light basket pressing. Malolactic fermentation takes place in French oak barriques (5% new), the wine aged on lees (yeast sediment) for 16 months and then blended and bottled.